



sa^oke

TEPPANYAKI MENU





GLUTEN



CRUSTACEANS



FISH



EGGS



NUTS



DAIRY / MILK



ORGANIC



VEGETARIAN



PORK



ALCOHOL



FAIR TRADE



sustainable



JOALI
HEALTHY



JOALI
SIGNATURE



VEGAN

Although all due care is taken, some allergens may still be present in the dishes. Please inform our hosts if you have any severe allergies or intolerances before placing orders. Kindly note that any bespoke orders cannot be guaranteed as entirely allergen free.

At JOALI Maldives, we offer the best whilst being sustainable and ethical. With utmost care and worldwide ethical sourcing, we try to always improve the ingredients offered, whilst respecting environmental concerns.


Our culinary team crafts specialties with locally caught fish and seafood, along with organic produce from our Chef's Garden. Our commitment to fair trade principles is reflected in ethically sourced tea and coffee products. We use local produce as much as possible and offer regional and seasonal options. Please ask our Host for recommendations for locally sourced food.

MANTA MENU

\$300 per person


Amuse Bouche

 **Seared Japanese Scallop**
Ponzu sauce and caviar

 **Wagyu Beef Gyoza**
Wagyu striploin, garlic, onion, rayo sauce

 **River Prawns**
U7 Tiger prawns, carrots, spring onion, spicy mayo

Homemade Yuzu Sorbet

 **Beef Wagyu**
Sher wagyu striploin MB9, mixed vegetables, pepper sauce
served with Teppanyaki garlic fried rice

 **Dorayaki**
Japanese red bean pancake with matcha ice cream

ENJOY WITH OUR SUGGESTED SAKE

DASSAI 23, Junmai Daiginjo \$720

Dried pineapple, pear and chestnuts on the palate with a smooth and velvety texture.

'COWBOY YAMAHAI', Shiokawa, Junmai Ginjo \$253

Smoky, oaky, and has a fair amount of acid for a sake

ENJOY WITH OUR SUGGESTED WINE

NV Champagne, R de Ruinart Brut, Reims, France \$322

Blend of elegant Chardonnay with the delicate structure of Pinot and the fruity notes of Meunier

2020 Viognier, By-Farr, Geelong, Australia \$253

Complex flavors of apricot, honey, quince and lemon sorbet

2018 Cabernet Sauvignon, Caymus Vineyards, Napa Valley \$456

Tantalizing notes of anise, cocoa, cherry vanilla, tobacco, and a hint of pepper

Please advise your host of any food allergies or dietary requirements
Please note that the price is in US Dollars subject to 10% service charge and applicable taxes



SAKURA MENU

\$400 per person

Amuse Bouche


 **Seared Japanese Scallop**
Ponzu sauce, caviar

 **Seafood Gyoza**
Garlic, onion, rayo sauce

 **River Prawns**
U7 Tiger prawns, carrots, spring onion, spicy mayo

 **Yellowtail Hamachi**
Den miso, garden spinach, beetroot, tsuma

Homemade Yuzu Sorbet

 **Beef Wagyu**
Sher wagyu tenderloin MB9+, mixed vegetables, pepper sauce
Served with yakisoba noodles

 **Dorayaki**
Japanese red bean pancake with matcha ice cream

ENJOY WITH OUR SUGGESTED SAKE

Jozen Mizuno Gotoshi Jukusei Junmai-Ginjo (Aged) \$228
Nose rich with the scent of plums, cherries and raisins, and a bolder, richer, drier body

DASSAI 23, Junmai Daiginjo \$720
Dried pineapple, pear and chestnuts on the palate with a smooth and velvety texture.

Shingo No Ippon Junmai-Daiginjo \$732
Nuanced notes of honeydew, lemon peel, and white flowers

ENJOY WITH OUR SUGGESTED WINE

NV Champagne, R De Ruinart Brut, Reims, France \$322
Blend of elegant Chardonnay with the delicate structure of Pinot and the fruity notes of Meunier

2020 Sancerre, Cuvée Silex, Fournier Père et Fils \$234
White flowers and citrus in nose, apple, lime, minerals, flint in mouth

2013 Château Montrose, 2eme Crus Classé, Bordeaux, France \$850
Fruity, gourmand, generous and relatively concentrated

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MIYARU MENU

\$500 per person

Amuse Bouche

  **Warm Sashimi Hamachi**

Yellowtail hamachi with yuzu soya

    **Mixed Seafood Okonomiyaki**

White cabbage, spring onion, tonkatsu, katsuoboshi, aonori, mayonnaise, okonomiyaki sauce

 **Wagyu Beef Gyoza**

Wagyu striploin, onion, garlic, rayo sauce

   **Japanese Scallop**

Asparagus and ponzu butter

 **Beef Wagyu**

Sher wagyu tenderloin MB9+, mixed vegetables, pepper sauce
Served with yakisoba noodles

Homemade Passion Fruit Sorbet

  **Maldivian Lobster**

With ginger soya, carrots, spring onion

   **Dorayaki**

Japanese red bean pancake with matcha ice cream

ENJOY WITH OUR SUGGESTED SAKE

DASSAI 23, Junmai Daiginjo \$720

Dried pineapple, pear and chestnuts on the palate with a smooth and velvety texture.

2001Tochikura Vintage \$576

Punchy, peppery notes, some numbing clove notes, and toasty oak

'COWBOY YAMAHAI', Shiokawa, Junmai Ginjo \$253

Smoky, oaky, and has a fair amount of acid for a sake

ENJOY WITH OUR SUGGESTED WINE

2020 Sancerre, Cuvée Silex, Fournier Père et Fils \$234

White flowers and citrus in nose, apple, lime, minerals, flint in mouth

2021 Gaja, Rossj-Bass Langhe, Chardonnay, Italy \$590

Delicate notes of white flowers, toasted hazelnuts, lemon peel, comice pear, and honey

2014 Amarone della Valpolicella Classico, Bertani, Veneto, Italy \$967

Typical notes of plum, cherry and Morello cherry followed by tea leaves, licorice and spices

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